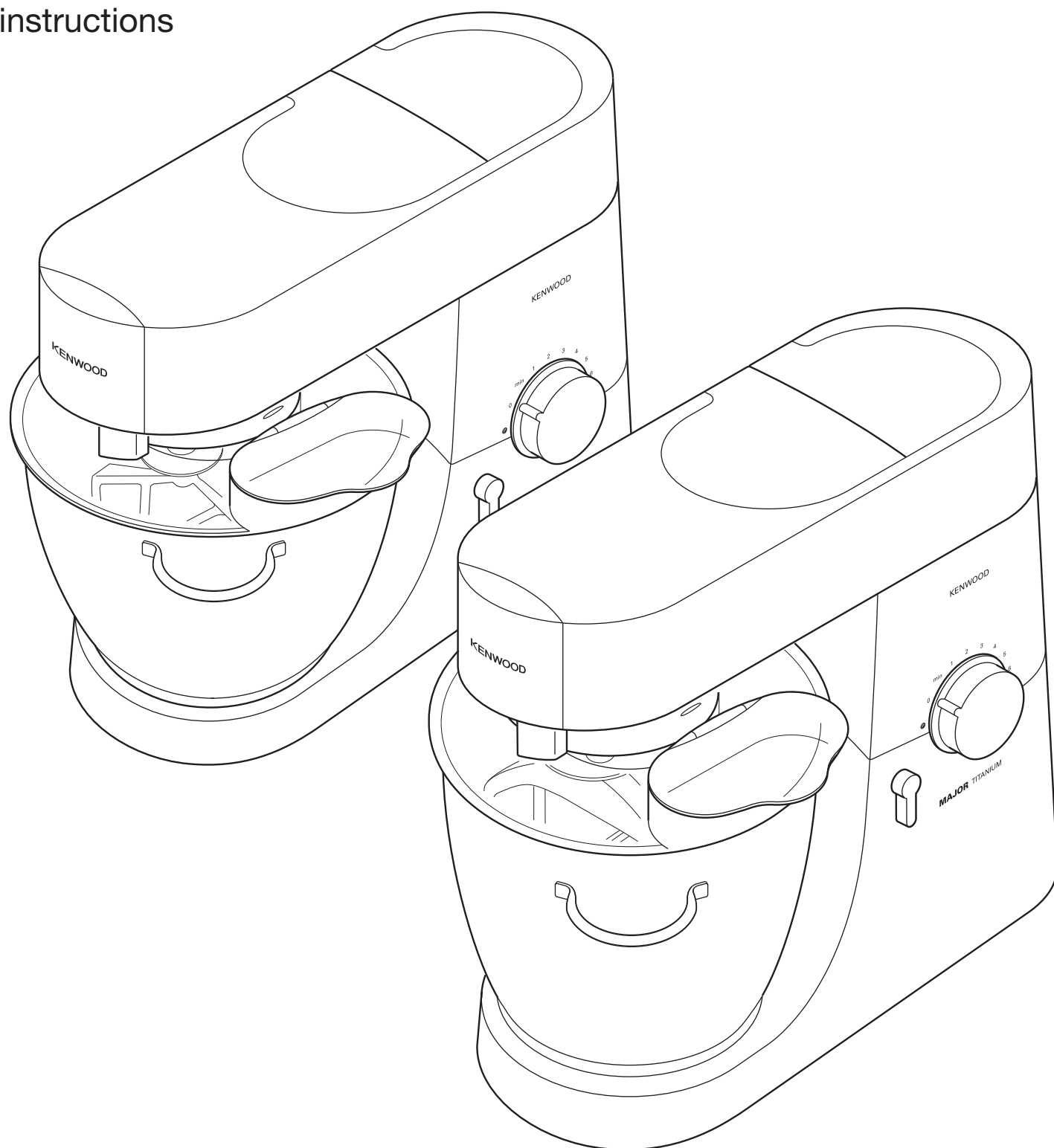


# KENWOOD

## Chef and Major KMC010 - KMM020 series

instructions



## English

page 4

### instructions

Congratulations on buying a Kenwood. With such a wide range of attachments available, it's more than just a mixer. It's a state-of-the-art kitchen machine. We hope you'll enjoy it. Robust. Reliable. Versatile. Kenwood.

## عربي

### تعليمات ١٥ صفحة

نهنتكم على شراء جهاز كينوود. ومع توفر تشكيلة واسعة كهذه من الملحقات، فهو ليس مجرد خلاطة. بل انه جهاز مطبخ غاية في الروعة والانتقان. اننا نأمل تمتعكم به. متين، موثوق، متعدد الاستعمالات، كينوود.

# know your Kenwood kitchen machine

## **before using your Kenwood appliance**

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

## **safety**

- Switch off and unplug before fitting or removing tools/attachments, after use and before cleaning.
- Keep your fingers away from moving parts and fitted attachments.
- Never leave the machine on unattended.
- Never use a damaged machine. Get it checked or repaired: see 'service and customer care'.
- Never operate the mixer with the head in the raised position.
- Never let the cord hang down where a child could grab it.
- Never let the power unit, cord or plug get wet.
- Never use an unauthorised attachment or more than one attachment at once.
- Never exceed the maximum capacities.
- When using an attachment, read the safety instructions that come with it.
- Take care when lifting this appliance as it is heavy. Ensure the head is locked and that the bowl, tools, outlet covers and cord are secure before lifting.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

## **before plugging in**

important - UK only

- Make sure your electricity supply is the same as the one shown on the underside of your machine.
- The wires in the cord are coloured as follows:  
Blue = Neutral, Brown = Live.
- The appliance must be protected by a 13A approved (BS1362) fuse.
- For non-rewireable plugs the fuse cover MUST be refitted when replacing the fuse. If the fuse cover is lost then the plug must not be used until a replacement can be obtained. The correct fuse cover is identified by colour and a replacement may be obtained from your Kenwood Authorised Repairer (see Service).
- If a non-rewireable plug is cut off it must be DESTROYED IMMEDIATELY. An electric shock hazard may arise if an unwanted non-rewireable plug is inadvertently inserted into a 13A socket outlet.
- This appliance conforms to EC directive 2004/108/EC on Electromagnetic Compatibility and EC regulation no. 1935/2004 of 27/10/2004 on materials intended for contact with food.

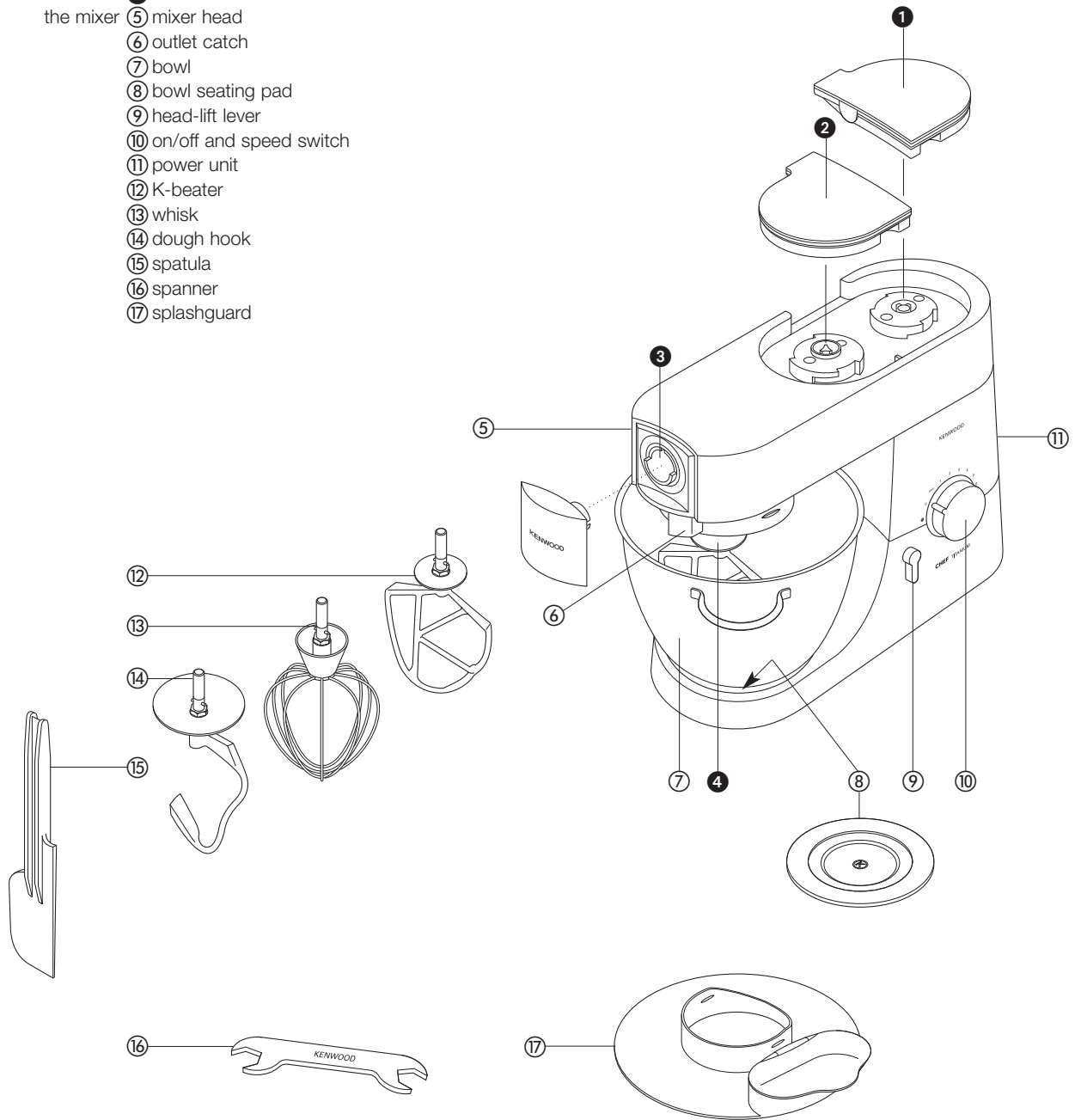
## **before using for the first time**

- 1 Remove all packaging.
- 2 Wash the parts: see 'care and cleaning'.
- 3 Push excess cord into the cord stowage compartment at the back of the machine.

# know your Kenwood kitchen machine

## know your Kenwood kitchen machine

- attachment outlets
- 1 high-speed outlet
  - 2 medium speed outlet
  - 3 slow-speed outlet
  - 4 tool socket
- the mixer
- 5 mixer head
  - 6 outlet catch
  - 7 bowl
  - 8 bowl seating pad
  - 9 head-lift lever
  - 10 on/off and speed switch
  - 11 power unit
  - 12 K-beater
  - 13 whisk
  - 14 dough hook
  - 15 spatula
  - 16 spanner
  - 17 splashguard



# the mixer

## the mixing tools and some of their uses

- K-beater • For making cakes, biscuits, pastry, icing, fillings, éclairs and mashed potato.
- whisk • For eggs, cream, batters, fatless sponges, meringues, cheesecakes, mousses, soufflés. Don't use the whisk for heavy mixtures (eg creaming fat and sugar) - you could damage it.
- dough hook • For yeast mixtures.

## to use your mixer

- 1 Turn the head-lift lever clockwise ❶ and raise the mixer head till it locks. Ensure the bowl seating pad is correctly fitted with the Ⓚ symbol uppermost.
- to insert a tool 2 Push up till it stops ❷ then turn.
- 3 Fit the bowl onto the base - press down and turn clockwise ❸
- 4 Lift the mixer head slightly then turn the head-lift lever clockwise and lower the mixer head till it locks.
- 5 Switch on by turning the speed switch to the desired setting.
  - Switch to pulse Ⓟ for short bursts.
- 6 Switch off and unplug after use.
- to remove a tool 7 Turn and remove.

- hints
- Switch off and scrape the bowl with the spatula frequently.
  - Eggs at room temperature are best for whisking.
  - Before whisking egg whites, make sure there's no grease or egg yolk on the whisk or bowl.
  - Use cold ingredients for pastry unless your recipe says otherwise.

## points for bread making

- important
- Never exceed the maximum capacities below - you'll overload the machine.
  - If you hear the machine labouring, switch off, remove half the dough and do each half separately.
  - The ingredients mix best if you put the liquid in first.

## maximum capacities

CHEF

MAJOR

### shortcrust pastry stiff yeast dough

- Flour weight: 680g - 1lb 8oz
- Flour weight: 1.36kg - 3lb
- Total weight: 2.18kg - 4lb 13oz

### soft yeast dough

- Flour weight: 1.3kg - 2lb 14oz
- Total weight: 2.5kg - 5lb 8oz

### fruit cake mix egg whites

- Total weight: 2.72kg - 6lb
- 12

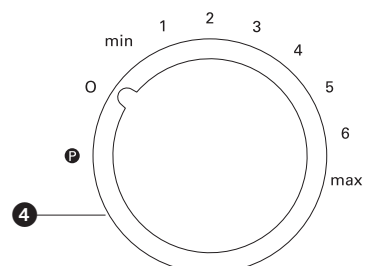
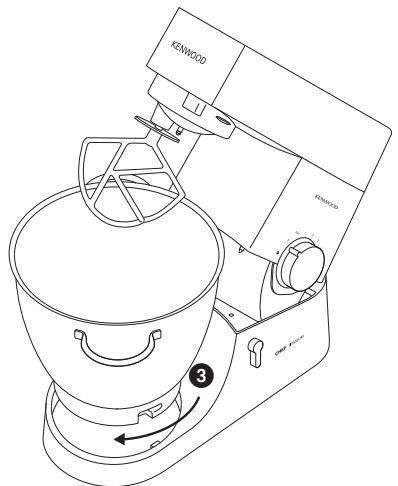
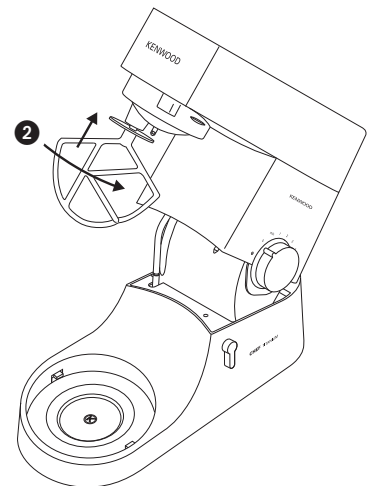
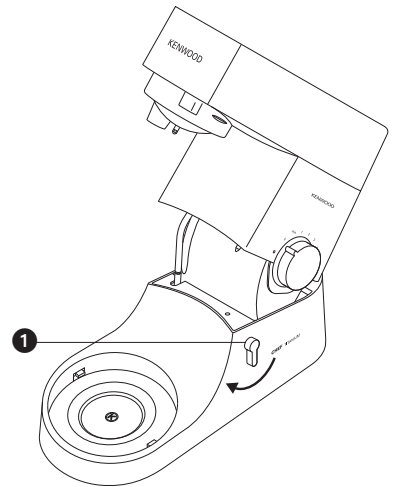
- Flour weight: 910g - 2lb
- Flour weight: 1.5kg - 3lb 5oz
- Total weight: 2.4kg - 5lb 5oz
- Flour weight: 2.6kg - 5lb 12oz
- Total weight: 5kg - 11lb
- Total weight: 4.55kg - 10lb
- 16

## speed switch ❹

- K-beater • **creaming fat and sugar** start on min, gradually increasing to 'max'.
- **beating eggs into creamed mixtures** 4 - 'max'.
- **folding in flour, fruit etc** Min - 1
- **all in one cakes** start on min speed, gradually increase to max.
- **rubbing fat into flour** min - 2.
- whisk • Gradually increase to 'max'.
- dough hook • Start on 'min', gradually increasing to 1.

## important

Ensure that no bowl tool is fitted or stored in the bowl when using other outlets.



## troubleshooting

### problem

- The whisk or K-beater knocks against the bottom of the bowl or isn't reaching the ingredients in the bottom of the bowl.

solution • Adjust the height using the spanner provided. Here's how:

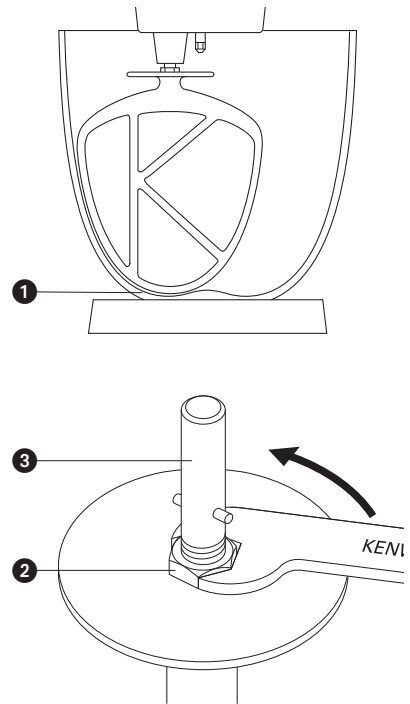
- 1 Unplug the appliance.
- 2 Raise the mixer head and insert the whisk or beater.
- 3 Lower the mixer head. If the clearance needs to be adjusted, raise the mixer head and remove the tool. Ideally the whisk and K-beater should be **almost** touching the bottom of the bowl **1**.
- 4 Using the spanner provided loosen the nut **2** sufficiently to allow adjustment of the shaft **3**. To lower the tool closer to the bottom of the bowl, turn the shaft anti-clockwise. To raise the tool away from the bottom of the bowl turn the shaft clockwise.
- 5 Re-tighten the nut.
- 6 Fit the tool to the mixer and lower the mixer head. (Check its position see points above).
- 7 Repeat the above steps as necessary until the tool is set correctly. Once this is achieved tighten the nut securely.

**dough hook** - this tool is set at the factory and should require no adjustment.

### problem

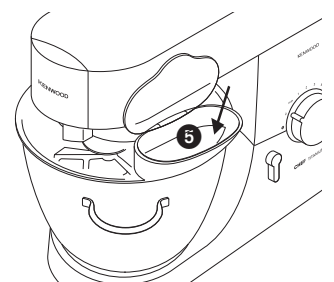
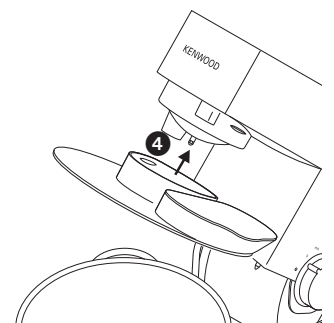
- The mixer stops during operation.

solution • Your mixer is fitted with an overload protection device and will stop if overloaded to protect the machine. If this happens, switch off and unplug the mixer. Remove some of the ingredients to reduce the load, and allow the mixer to stand for a few minutes. Plug in and reselect the speed. If the mixer does not restart immediately allow to stand for additional time.



## to fit and use your splashguard

- 1 Raise the mixer head until it locks.
- 2 Fit the bowl onto the base.
- 3 Push the splashguard onto the underside of the mixer head **4** until fully located. The hinged section should be positioned as shown.
- 4 Insert required tool.
- 5 Lower the mixer head.
  - During mixing, ingredients can be added directly to the bowl via the hinged section of the splashguard **5**.
  - You do not need to remove the splashguard to change tools.
- 6 Remove the splashguard by raising the mixer head and sliding it down.

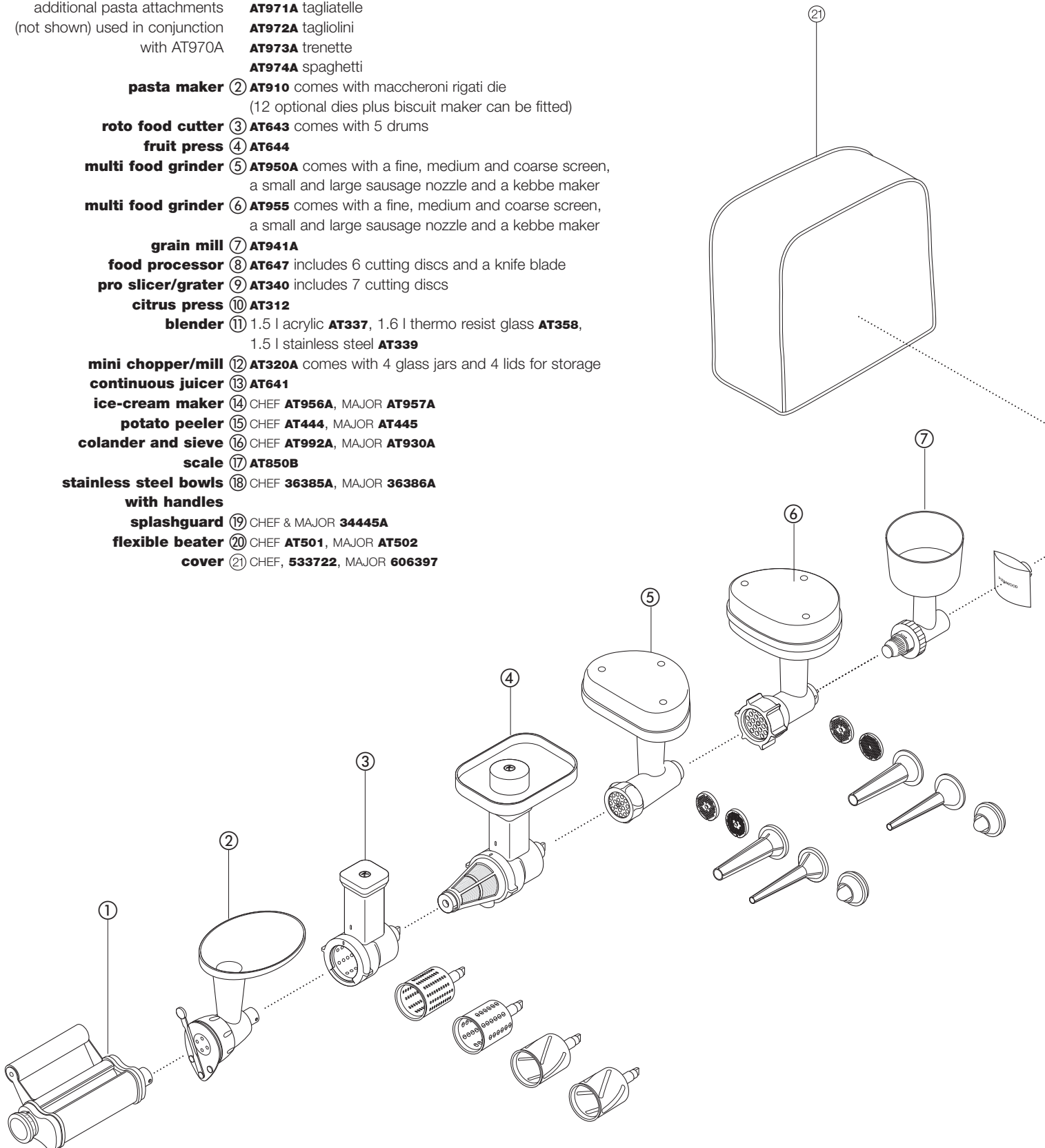


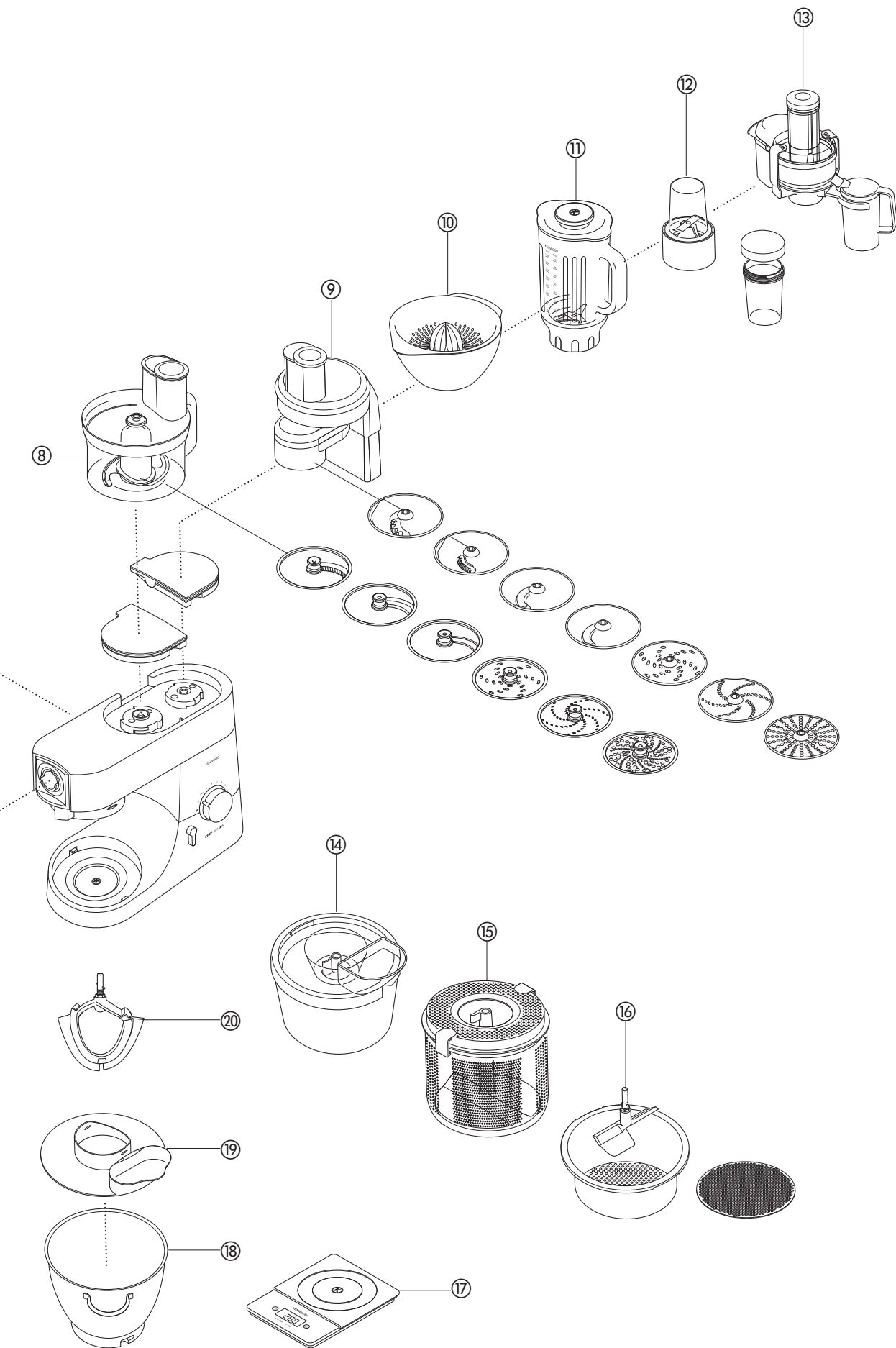
# the **attachments** available

To buy an attachment not included in your pack, see service and customer care.

attachment    attachment code

- flat pasta maker** ① **AT970A**
- additional pasta attachments (not shown) used in conjunction with AT970A
  - AT971A** tagliatelle
  - AT972A** tagliolini
  - AT973A** trenette
  - AT974A** spaghetti
- pasta maker** ② **AT910** comes with maccheroni rigati die (12 optional dies plus biscuit maker can be fitted)
- roto food cutter** ③ **AT643** comes with 5 drums
- fruit press** ④ **AT644**
- multi food grinder** ⑤ **AT950A** comes with a fine, medium and coarse screen, a small and large sausage nozzle and a kebbe maker
- multi food grinder** ⑥ **AT955** comes with a fine, medium and coarse screen, a small and large sausage nozzle and a kebbe maker
- grain mill** ⑦ **AT941A**
- food processor** ⑧ **AT647** includes 6 cutting discs and a knife blade
- pro slicer/grater** ⑨ **AT340** includes 7 cutting discs
- citrus press** ⑩ **AT312**
- blender** ⑪ 1.5 l acrylic **AT337**, 1.6 l thermo resist glass **AT358**, 1.5 l stainless steel **AT339**
- mini chopper/mill** ⑫ **AT320A** comes with 4 glass jars and 4 lids for storage
- continuous juicer** ⑬ **AT641**
- ice-cream maker** ⑭ CHEF **AT956A**, MAJOR **AT957A**
- potato peeler** ⑮ CHEF **AT444**, MAJOR **AT445**
- colander and sieve** ⑯ CHEF **AT992A**, MAJOR **AT930A**
- scale** ⑰ **AT850B**
- stainless steel bowls with handles** ⑱ CHEF **36385A**, MAJOR **36386A**
- splashguard** ⑲ CHEF & MAJOR **34445A**
- flexible beater** ⑳ CHEF **AT501**, MAJOR **AT502**
- cover** ㉑ CHEF, **533722**, MAJOR **606397**







## cleaning and service

### care and cleaning

- Always switch off and unplug before cleaning.
- A little grease may appear at **outlet 1** when you first use it. This is normal - just wipe it off.

power unit, outlet covers

- Wipe with a damp cloth, then dry.
- Never use abrasives or immerse in water.

bowl

- Wash by hand, then dry thoroughly or wash in the dishwasher.
- Never use a wire brush, steel wool or bleach to clean your stainless steel bowl. Use vinegar to remove limescale.
- Keep away from heat (cooker tops, ovens, microwaves).

tools

- Wash by hand, then dry thoroughly or wash in the dishwasher.

splashguard

- Wash by hand, then dry thoroughly.

### service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.

UK

If you need help with:

- using your machine
- servicing or repairs (in or out of guarantee)

☎ call KENWOOD Customer Care on **023 9239 2333**.

**Have your model number ready** - it's on the underside of the mixer.

- spares and attachments

☎ call **0844 557 3653**.

other countries

- Contact the shop where you bought your machine.

- Designed and engineered by Kenwood in the UK.
- Made in China.



### IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste.

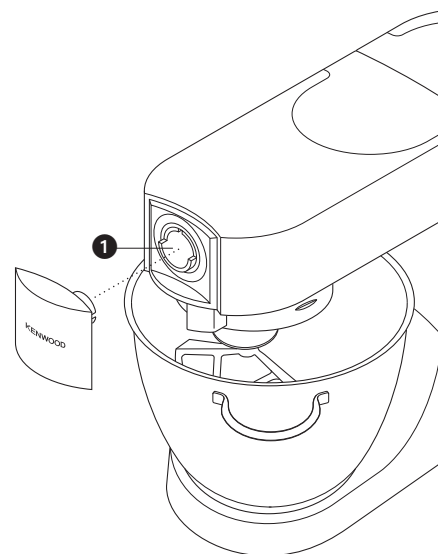
It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

### guarantee UK only

- If your machine goes wrong within one year from the date you bought it, we will repair or replace it free of charge provided:
  - you have not misused, neglected or damaged it;
  - it has not been modified;
  - it is not second-hand;
  - it has not been used commercially;
  - you have not fitted a plug incorrectly; and
  - **you supply your receipt to show when you bought it.**

This guarantee does not affect your statutory rights.



## recipes

See important points for bread making.

### **white bread** *stiff British-type dough*

- ingredients
- 1.36kg (3lb) strong plain flour
  - 15ml (3tsp) salt
  - 25g (1oz) fresh yeast; or 15g/20ml (½oz) dried yeast + 5ml (1tsp) sugar
  - 750ml (1¼pts) warm water: 43°C (110°F). Use a thermometer or add 250ml (9floz) boiling water to 500ml (18floz) cold water
  - 25g (1oz) lard
- method
- 1 **dried yeast** (the type that needs reconstituting): pour the warm water into the bowl. Then add the yeast and the sugar and leave to stand for about 10 minutes until frothy.  
**fresh yeast:** crumble into the flour.  
**other types of yeast:** follow the manufacturer's instructions.
  - 2 Pour the liquid into the bowl. Then add the flour (with fresh yeast if used), salt and lard.
  - 3 Knead at minimum speed for 45 - 60 seconds. Then increase to speed 1, adding more flour if necessary, until a dough has formed.
  - 4 Knead for 3 - 4 more minutes at speed 1 until the dough is smooth, elastic and leaves the sides of the bowl clean.
  - 5 Put the dough into a greased polythene bag or a bowl covered with a tea towel. Then leave somewhere warm until doubled in size.
  - 6 Re-knead for 2 minutes at speed 1.
  - 7 Half fill four 450g (1lb) greased tins with the dough, or shape it into rolls. Then cover with a tea towel and leave somewhere warm until doubled in size.
  - 8 Bake at 230°C/450°F/Gas Mark 8 for 30 - 35 minutes *for loaves* or 10 - 15 minutes *for rolls*.
    - When ready, the bread should sound hollow when tapped on the base.

### **shortcrust pastry**

- ingredients
- 450g (1lb) flour, sieved with the salt
  - 5ml (1tsp) salt
  - 225g (8oz) fat (mix lard and margarine straight from the fridge)
  - About 80ml (4tbsp) water
- hint
- Don't overmix
- method
- 1 Put the flour into the bowl. Chop the fat up roughly and add to the flour.
  - 2 Mix at speed 1 until it resembles breadcrumbs. Stop before it looks greasy.
  - 3 Add the water and mix at minimum speed. Stop as soon as the water is incorporated.
  - 4 Cook at around 200°C/400°F/Gas Mark 6, depending on the filling.

### **pavlova**

- ingredients
- 3 large egg whites
  - 175g (6oz) caster sugar
  - 275ml (10 fl.oz.) double cream
  - fresh fruit eg raspberries, strawberries, grapes, kiwi fruit
- method
- 1 Whisk the egg whites on a high speed until they form 'soft peaks'.
  - 2 With the whisk operating on speed 5, gradually add the sugar one tablespoon at a time, whisking after each addition.
  - 3 Line a baking tray with silicone paper, then spoon the meringue onto the paper forming a nest approximately 20cm/8" in diameter.
  - 4 Place the baking tray into an oven preheated to 150°C/300°F/Gas Mark 2, then immediately reduce the temperature to 140°C/275°F/Gas Mark 1 and bake for 1 hour. Turn the heat off but leave the pavlova in the oven to cool down.
  - 5 When ready to serve, peel off the silicone paper and place on a serving dish. Whip the cream until soft peaks form then spread over the top of the pavlova and decorate with the fruit.

## recipes *continued*

### **scrumptious chocolate cake**

- ingredients
- 225g (8oz) butter, softened
  - 250g (9oz) caster sugar
  - 4 eggs
  - 5ml (1tsp) instant coffee dissolved in 15ml (1tbsp) hot water
  - 30ml (2tbsp) milk
  - 5ml (1tsp) almond essence
  - 50g (2oz) ground almonds
  - 100g (4oz) self raising flour
  - 5ml (1tsp) baking powder
  - 50g (2oz) unsweetened cocoa powder
- method
- 1 Cream the butter and sugar on a low speed gradually increasing to a higher speed until the mixture is light and fluffy. Scrape down the bowl and beater.
  - 2 Beat the eggs in a jug and whilst the mixer is operating on a high speed, gradually add the egg a little at a time until incorporated. Switch off and scrape down.
  - 3 Incorporate the dissolved coffee, milk and almond essence on a low speed. Add the ground almonds, sieved flour, baking powder and cocoa. Mix on a low speed to incorporate.
  - 4 Divide the mixture between two 20cm/8" cakes tins that have been lined with greased greaseproof paper. Level the tops then bake at 180°C/350°F/Gas Mark 4 for approximately 30 minutes until springy to the touch.
  - 5 Turn out and cool on a wire rack.

### **chocolate mousseline filling**

- ingredients
- 275g (10oz) plain chocolate, broken into pieces
  - 225ml (8 fl.oz.) double cream
- method
- 1 Melt the chocolate by placing in a bowl over a pan of barely simmering water.
  - 2 Whisk the cream starting on a low speed gradually increasing to a higher speed until it forms soft peaks.
  - 3 When the chocolate has melted remove the bowl from the heat and, using a large spoon fold into the cream.
  - 4 Spread the chocolate filling between the cooled cakes.

### **chilli marinade**

- Ingredients
- 200g (7oz) cold clear honey (refrigerated overnight)
  - 1 green chilli (whole)
  - 5ml (1 tsp) crunchy peanut butter
  - seasoning
- method
- 1 Place all the ingredients into the mini chopper/mill.
  - 2 Fit the attachment to the mixer and allow the ingredients to settle around the blade.
  - 3 Switch to pulse for 10 seconds.
  - 4 Use as required.





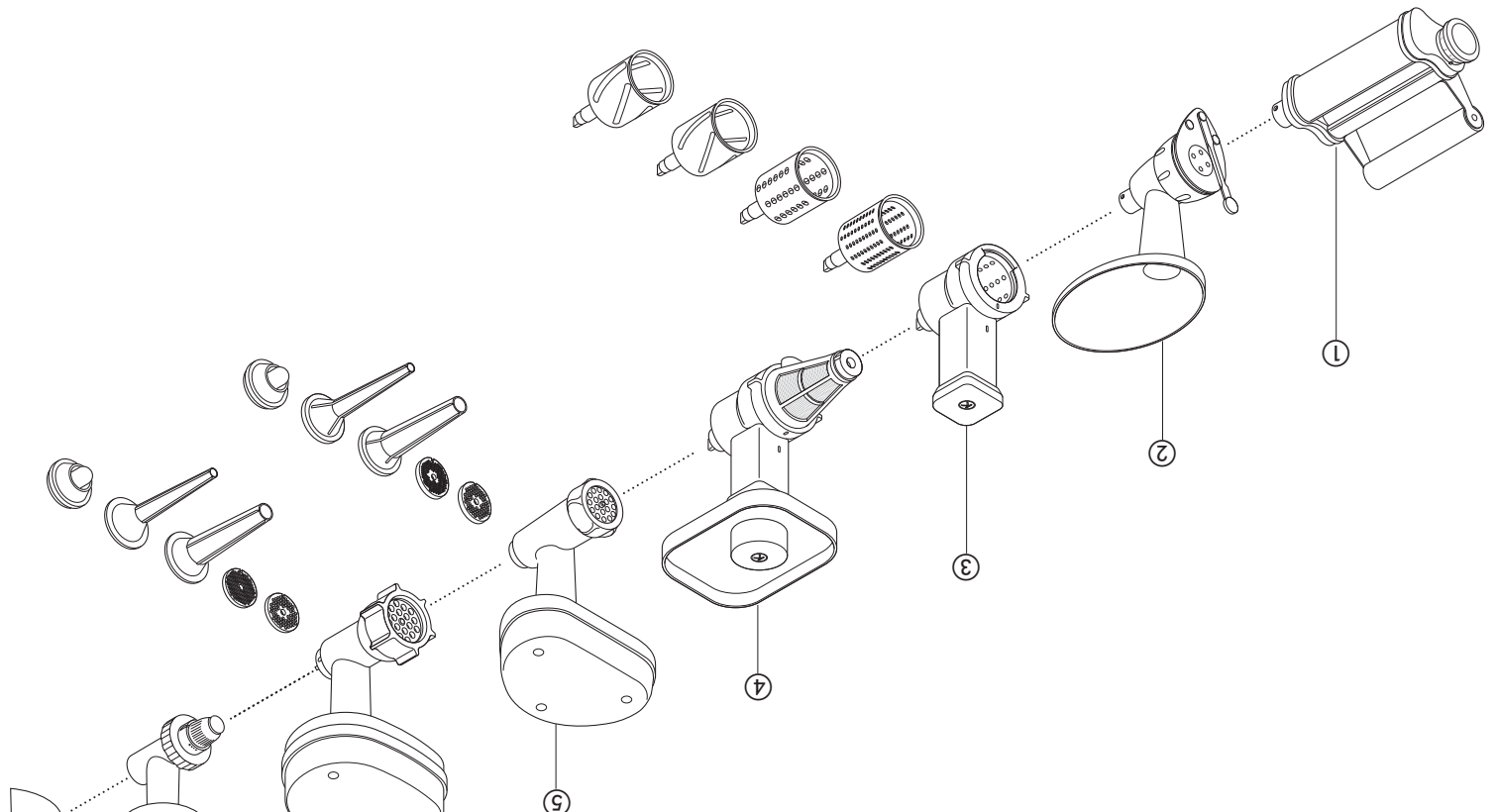


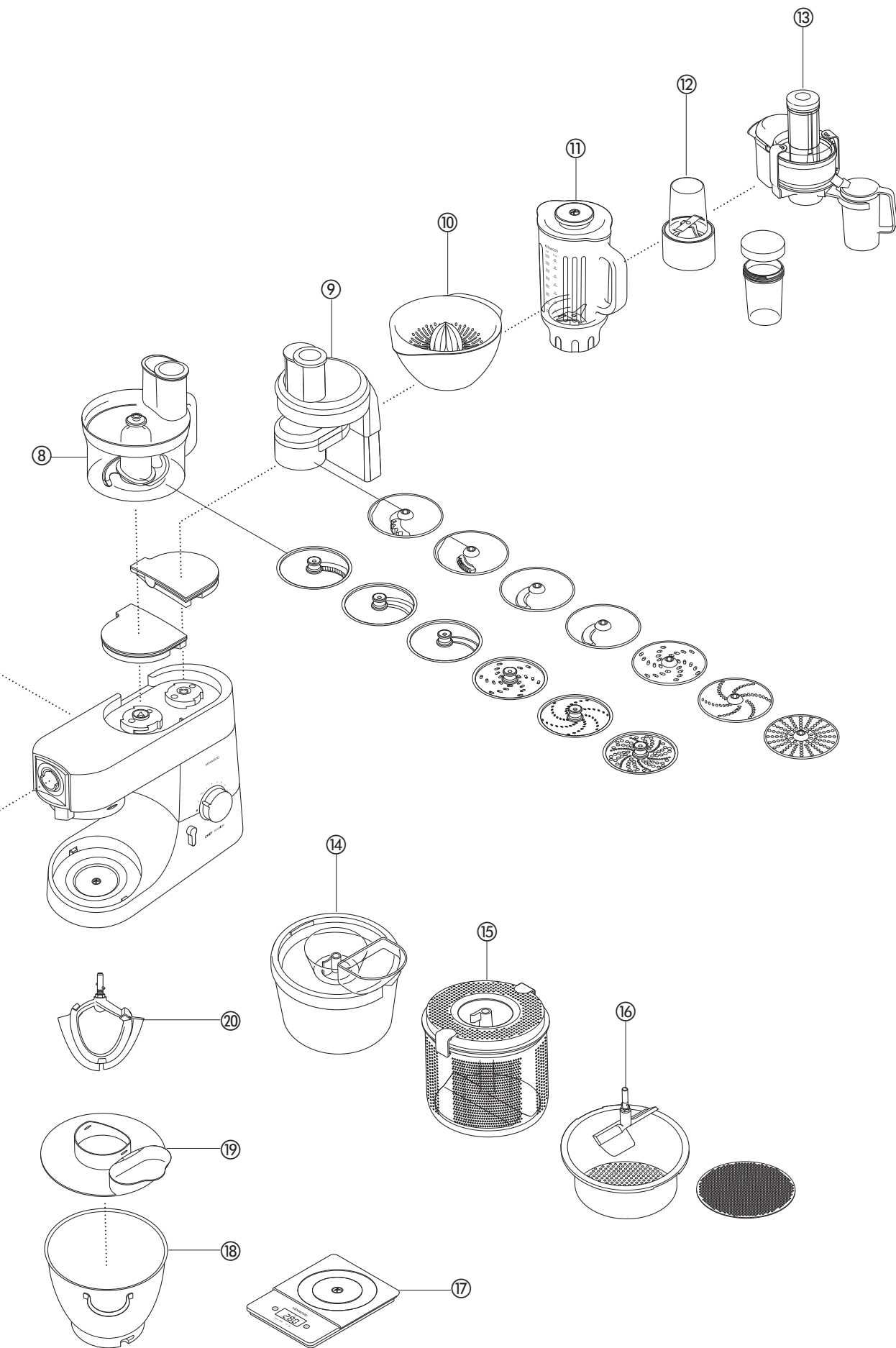
# المحركات المتوفرة

البريد الإلكتروني: KENWOOD صيانتك، اتصل بنا عبر البريد الإلكتروني: صيانتك، اتصل بنا عبر البريد الإلكتروني: صيانتك

العلامة التجارية للمحرك

- 1 AT970A محرك المحرك المتوفرة للمحركات
- 2 ملحقات المحرك المتوفرة للمحركات
- 3 ملحقات المحرك المتوفرة للمحركات
- 4 ملحقات المحرك المتوفرة للمحركات
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- 21 ملحقات المحرك المتوفرة للمحركات

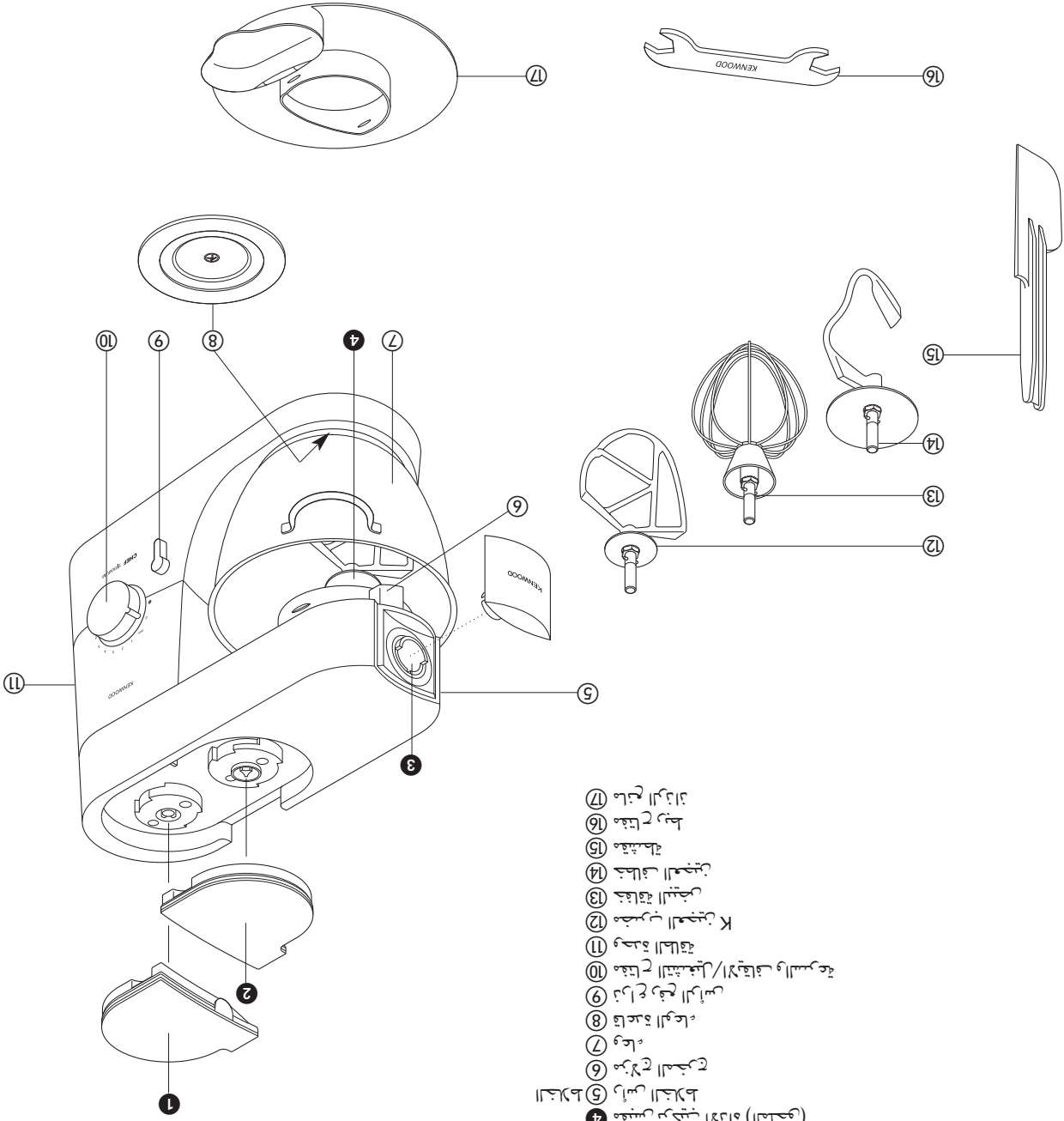












- استخدام جهاز المطبخ المتكامل من Kenwood
- 1 مفاصل السرعة المرتفعة
  - 2 مفاصل السرعة المتوسطة
  - 3 مفاصل السرعة المنخفضة
  - 4 مقبض توقيت الأداة (المالحق)
  - 5 رأس الخلاط
  - 6 مزلاج المحرك
  - 7 وعاء
  - 8 قاعدة الوعاء
  - 9 نواجز رفع الرأس
  - 10 مفاصل التثبيت/الإيقاف والسرعة
  - 11 وحدة الطاقة
  - 12 مضرب العجين K
  - 13 حافة التبخير
  - 14 حجابي العجين
  - 15 مقبض
  - 16 مفتاح ربط
  - 17 مفاصل الزناد

## Kenwood من المطبخ المتكامل من استخدام جهاز

١ الخبز الجاف .  
 ٢ الخبز الجاف الذي يحتوي على حبات من الحبوب مثل القمح أو الشعير .  
 ٣ الخبز الجاف الذي يحتوي على حبات من الحبوب مثل القمح أو الشعير .  
 ٤ الخبز الجاف الذي يحتوي على حبات من الحبوب مثل القمح أو الشعير .

**٥ الخبز الجاف المبرق**

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 ٦ الخبز الجاف المبرق الذي يحتوي على حبات من الحبوب مثل القمح أو الشعير .  
 ٧ الخبز الجاف المبرق الذي يحتوي على حبات من الحبوب مثل القمح أو الشعير .  
 ٨ الخبز الجاف المبرق الذي يحتوي على حبات من الحبوب مثل القمح أو الشعير .  
 ٩ الخبز الجاف المبرق الذي يحتوي على حبات من الحبوب مثل القمح أو الشعير .  
 ١٠ الخبز الجاف المبرق الذي يحتوي على حبات من الحبوب مثل القمح أو الشعير .

**Kenwood من الخبز الجاف المبرق**





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